

# CLASSIC BBQ

*package*

**\$28 PER PERSON**

INCLUDES:

CHOICE OF 2 MEATS:

## **SIGNATURE SMOKED CHICKEN**

SUCCULENT CHICKEN SLOW-SMOKED OVER OAK WOOD, SEASONED WITH A BLEND OF TEXAS SPICES AND FINISHED WITH A TANGY BBQ GLAZE FOR A JUICY, FLAVORFUL BITE.

## **TEXAS-STYLE PULLED PORK**

TENDER, SLOW-COOKED PORK SHOULDER INFUSED WITH A RICH, SMOKY RUB, HAND-PULLED AND SERVED WITH A ZESTY HOUSE-MADE BARBECUE SAUCE FOR AN AUTHENTIC, MELT-IN-YOUR-MOUTH EXPERIENCE.

## **GRILLED TRI-TIP**

PRIME TRI-TIP STEAK SEASONED WITH A BLEND OF ROBUST TEXAS SPICES, EXPERTLY SMOKED THEN GRILLED TO PERFECTION AND SLICED TO REVEAL A JUICY, FLAVORFUL INTERIOR WITH A SMOKY CHARRED CRUST.

UPGRADED MEAT  
OPTIONS:

**BEEF BRISKET**

ENHANCE YOUR SELECTION  
WITH OUR SUCCULENT,  
SLOW-SMOKED BRISKET FOR  
JUST \$5 PER PERSON.  
PERFECT AS A PREMIUM  
SUBSTITUTE FOR ONE OF  
YOUR CHOSEN MEATS.

**SLOW SMOKED RIBS**

ADD A TOUCH OF SMOKY  
INDULGENCE WITH OUR  
TENDER, FALL-OFF-THE-  
BONE RIBS FOR ONLY \$4 PER  
PERSON. AN EXCELLENT  
CHOICE TO REPLACE ONE OF  
YOUR SELECTED MEATS

# CHOICE OF 2 SIDE DISHES

## **GOURMET CHEESY GRITS**

CREAMY, BUTTERY GRITS INFUSED WITH  
A BLEND OF AGED CHEDDAR AND  
GRUYERE FOR A RICH, INDULGENT  
FLAVOR.

## **SAVORY BAKED POTATO SALAD:**

BABY POTATOES TOSSED WITH A TANGY  
HERB-INFUSED DRESSING, ACCENTED BY  
CRISPY BACON BITS AND CHIVES.

## **CHEESY CORN:**

SWEET CORN KERNELS SAUTÉED WITH A  
VELVETY BLEND OF SHARP CHEESES

## **DECADENT TATER TOT CASSEROLE:**

CRISP, GOLDEN TATER TOTS LAYERED  
IN A SAVORY, CREAMY SAUCE WITH  
MELTED CHEESE AND A SPRINKLE OF  
FRESH HERBS, CREATING A COMFORTING  
AND REFINED DISH.

## **GARDEN SALAD**

GARDEN SALAD: A VIBRANT MIX OF  
TOMATOES, ENGLISH CUCUMBERS, AND  
CRISP BABY GREENS, DRESSED WITH A  
HOUSE-MADE BALSAMIC VINAIGRETTE  
AND GARNISHED WITH CHEESE AND  
TOASTED NUTS.

# ADDITIONAL NOTES:

- **MINIMUM ORDER FOR FULL-SERVICE CATERING:** FOR OUR FULL-SERVICE CATERING, WE REQUIRE A MINIMUM OF 50 GUESTS. THIS PACKAGE INCLUDES COMPREHENSIVE SETUP AND BREAKDOWN, ENSURING A SEAMLESS EXPERIENCE FROM START TO FINISH.
- **DELIVERY DROP-OFF MINIMUMS:** WE REQUIRE A MINIMUM OF 30 GUESTS FOR ALL DROP-OFF ORDERS. YOU CAN CHOOSE BETWEEN A BASIC DROP-OFF OR ONE THAT INCLUDES EQUIPMENT, TAILORED TO SUIT YOUR NEEDS.
- **DROP-OFF FEE:** FOR OUR DROP-OFF CATERING SERVICE, WE CHARGE A \$50 FEE FOR FOOD DELIVERY. IF YOU PREFER TO INCLUDE EQUIPMENT WITH YOUR DROP-OFF, THERE'S AN ADDITIONAL \$50 FEE. THIS FEE ENSURES THAT YOUR MEAL ARRIVES IN PERFECT CONDITION, AND, WITH THE EQUIPMENT OPTION, YOU'LL HAVE EVERYTHING YOU NEED TO SERVE AND ENJOY YOUR FOOD WITH EASE.
- **HOURLY SERVING RATE:** FOR OUR FULL-SERVICE EVENTS, WE OFFER PROFESSIONAL SERVERS AT AN HOURLY RATE OF \$40, WITH A MINIMUM OF 4 HOURS PER SERVER. THE TOTAL NUMBER OF STAFF REQUIRED WILL BE TAILORED TO YOUR GUEST COUNT, ENSURING ATTENTIVE AND EFFICIENT SERVICE THROUGHOUT YOUR EVENT.



## ADDITIONAL NOTES:

- ON SITE COOKING: WE CHARGE A \$500 FEE TO ADD ON SITE BBQ WITH OUR CUSTOM-MADE SMOKER. THE FEE COVERS THE TRANSPORT OF OUR EQUIPMENT AS WELL AS THE CHEF FEE. ON-SITE BBQ COOKING ENSURES THAT EVERY BITE IS AS FRESH AND FLAVORFUL AS POSSIBLE. GUESTS GET TO ENJOY MEAT THAT IS TENDER, JUICY, AND HOT OFF THE GRILL, ENHANCING THE OVERALL DINING EXPERIENCE. THE AROMA OF BBQ COOKING ON SITE ALSO ADDS TO THE FESTIVE ATMOSPHERE, CREATING A MEMORABLE SENSORY EXPERIENCE.
- OPERATIONS AND TAX: ALL CATERING JOBS ARE SUBJECT TO A 20% OPERATIONS CHARGE, IN ADDITION TO THE 10.25% ALAMEDA COUNTY TAX. THIS OPERATIONS CHARGE ENCOMPASSES THE ENTIRE RANGE OF SERVICES WE PROVIDE, INCLUDING EXPERT PLANNING, SETUP, ON-SITE EXECUTION, AND CLEANUP, ENSURING A SEAMLESS AND STRESS-FREE EXPERIENCE. IT ALSO COVERS THE COSTS OF HIGH-QUALITY INGREDIENTS AND FOOD PREPARATION, ALLOWING US TO DELIVER EXCEPTIONAL MEALS AND SERVICE. BY HANDLING ALL LOGISTICAL DETAILS, FROM THE METICULOUS PREPARATION AND PRESENTATION OF YOUR MEAL TO POST-EVENT CLEANUP, WE ENSURE THAT YOU CAN FOCUS ENTIRELY ON ENJOYING YOUR EVENT.